

Menu Sides (substitute both sides for a small Mixed Greens Garden Salad Or Caesar- only \$ 1.99!)

* Garlic Mashed Potatoes * Sweet Potato Mashed * French Fries * Homemade Slaw

* Baked Russet Potatoes w/ Sour Cream 'n Chives * Fresh Sautéed Vegetable of the Day

Grass-Fed

Steak 'n Burger

***Chef's Choice Grass-Fed Steak**

Special* Market Price * Bought from local, Rhode Island Grass-Fed Farms. Please ask your Server for Details!

DiMare Burger \$ 9.99

½ lb of grass-fed beef burger patty, grilled and smothered with smoked bacon, homemade onion rings, shredded cheddar, homemade BBQ, lettuce, tomato, on a Bulky roll. Served with 2 sides.

Baked 'n Seared Seafood

Pan-Seared Flounder \$17.99

½ lb of fresh and seared Pt. Judith flounder finished in Chef's lemon, butter sauce & served with 2 sides.

Baked Cod \$14.99

½ lb fresh, cod fillet topped lightly with Ritz Cracker crumb, fresh seasonings, & butter served with 2 sides.

Baked Bay Scallops \$13.99

½ lb and topped lightly with Ritz Cracker crumb, fresh seasonings, & butter served with 2 sides.

Pan-Seared Sea Scallops \$19.99

½ lb of dry, fresh-only large Sea Scallops seasoned & seared served with 2 sides.

Grilled Seafood

Blackened, Lemon-Butter, or Teriyaki Glazed.

Yellowfin Tuna Steak \$20.99

½ lb, sushi-fresh, & with 2 sides.

Organic Salmon Fillet \$19.99

½ lb, sushi-fresh, & with 2 sides.

Sword Steak \$21.99 ½ lb, fresh, & with 2 sides.

Jumbo Shrimp \$19.99 ½ lb & with 2 sides.

Free-Range

Chicken

Stuffed Statler Chicken \$21.00

Free-Range, boneless chicken breast with drumette attached, stuffed with Prosciutto, smoked Gouda, and all finished with a Wild Mushroom Pan Sauce. Served with 2 sides.

Chicken Tenders \$10.99 for Six

Jumbo & homemade breaded in Japanese Panko breadcrumbs. Choose to have them plain or tossed in our homemade Buffalo sauce- served with homemade Ranch or Bleu Cheese. Served with 2 sides.

Fried Seafood

DiMare Fish 'n Chips \$ 9.99

½ lb FRESH fillet dipped in a light, beer batter & deep-fried, served with 2 sides, homemade tartar, & lemon. **OR ½ lb Pt. Judith Flounder** \$13.99

Whole Bellies \$15.99 ½ lb * \$23.99 1 lb

Fresh-shucked, local soft-shell clams in a seasoned dredge & fried to perfection served with 2 sides, homemade tartar, & lemon.

Fried Oysters \$18.99 **Seasonal Only**

½ lb of fresh-shucked oysters tossed in seasoned dredge, fried, served with 2 sides, tartar, & lemon.

Fried Fisherman's Platter \$21.99

½ lb bays, ¼ lb fish fillet, ¼ lb whole bellies, & ¼ lb shrimp served with 2 sides, homemade tartar, lemon, & homemade cocktail sauce.

Seared Platter w/ Fried Bellies \$23.99

Fried Shrimp \$13.99 **Jumbo "Gucci"** \$16.99

½ lb of shrimp in beer batter, fried, then served with 2 sides, fresh lemon, & homemade cocktail sauce.

Fried Scallops \$10.99

½ lb of small bay scallops in our seasoned batter, fried to perfection served with 2 sides, fresh lemon, & homemade tartar sauce. **Diver Sea Scallops** \$18.99

F for your convenience, a 20% Gratuity will be added to parties of 6 or more.